## Retail Food Facility Inspection Report

**Food Facility:** WALNUT CREEK MIDDLE SCHOOL CAFETERIA  
**Address:** 3740 WEST 26TH STREET  
**City / State:** ERIE, PA  
**License #:** 3465  
**Municipality:** SW MILLCREEK  
**Owner:** MILLCREEK TOWNSHIP SCHOOL DISTRICT  
**Purpose of Inspection:** REGULAR  
**Category:** EAD  
**Facility Risk:** MEDIUM  
**Phone:** (814) 451-6700  
**Emery Code:** 16506  
**Time In:** 11:30 AM  
**Time Out:** 12:30 PM  
**Date:** 2/16/2022

### Foodborne Illness Risk Factors and Public Health Interventions

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN = in compliance</td>
<td>OUT = out of compliance</td>
<td>COS = corrected on-site during inspection</td>
</tr>
</tbody>
</table>

#### Demonstration of Knowledge

1. **IN** Person in charge present, demonstrates knowledge, and performs duties.
2. **IN** Management, food employee and conditional employee; knowledge, responsibilities and reporting.
3. **IN** Proper use of reporting; restriction and exclusion.
4. **IN** Procedures for responding to vomiting and diarrheal events.

#### Employee Health

5. **IN** Proper eating, tasting, drinking, or tobacco use.
6. **IN** No discharge from eyes, nose, and mouth.
7. **IN** Hands clean and properly washed.
8. **IN** No bare hand contact with RTE foods or pre-approved alternate method properly followed.
9. **IN** Adequate handwashing facilities supplied and accessible.

#### Preventing Contamination by Hands

10. **IN** Food obtained from approved source.
11. **IN** Food received at proper temperature.
12. **IN** Food in good condition, safe, and unadulterated.
13. **IN** Required records available: shellstock tags, parasite destruction.

#### Approved Source

14. **IN** Food separated and protected.
15. **IN** Food-contact surfaces: cleaned and sanitized.
16. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food.

#### Food Identification

17. **IN** Management, food employee and conditional employee; knowledge, responsibilities and reporting.
18. **IN** Proper use of reporting; restriction and exclusion.
19. **IN** Procedures for responding to vomiting and diarrheal events.

#### Safe Food and Water

20. **IN** Pasteurized eggs used where required.
21. **IN** Water and ice from approved source.
22. **IN** Variance obtained for specialized processing methods.

#### Food Temperature Control

23. **IN** Proper cooling methods used; adequate equipment for temperature control.
24. **IN** Plant food properly cooked for hot holding.
25. **IN** Approved thawing methods used.
26. **IN** Temperature Measuring Device provided and accurate.

#### Food/Color Additives and Toxic Substances

27. **IN** Food/Color additives: approved and properly used.
28. **IN** Food/Color additives: approved and properly used.
29. **IN** Toxic substances properly identified, stored and used.

#### Conformance with Approved Procedure

30. **IN** Compliance with variance/specialized process/HACCP.

#### Good Retail Practices

**Safe Food and Water**

31. **IN** Proper cooling methods used; adequate equipment for temperature control.
32. **IN** Plant food properly cooked for hot holding.
33. **IN** Approved thawing methods used.
34. **IN** Temperature Measuring Device provided and accurate.

**Food Temperature Control**

35. **IN** Proper cooling methods used; adequate equipment for temperature control.
36. **IN** Plant food properly cooked for hot holding.
37. **IN** Approved thawing methods used.
38. **IN** Temperature Measuring Device provided and accurate.

**Food/Color Additives and Toxic Substances**

39. **IN** Food/Color additives: approved and properly used.
40. **IN** Food/Color additives: approved and properly used.
41. **IN** Toxic substances properly identified, stored and used.

**Conformance with Approved Procedure**

42. **IN** Compliance with variance/specialized process/HACCP.
43. **IN** Food separated and protected.
44. **IN** Food-contact surfaces: cleaned and sanitized.
45. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food.

**Utensils, Equipment and Vending**

46. **IN** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
47. **IN** Warewashing facilities: installed, maintained, and used; test strips.
48. **IN** Nonfood-contact surfaces clean.

**Physical Facilities**

49. **IN** Hot and cold water available; adequate pressure.
50. **IN** Plumbing installed; proper backflow devices.
51. **IN** Sewage and waste water properly disposed.
52. **IN** Toilet facilities: properly constructed, supplied, and cleaned.
53. **IN** Garbage and refuse properly disposed; facilities maintained.
54. **IN** Physical facilities installed, maintained, and clean.
55. **IN** Adequate ventilation and lighting; designated areas used.

#### Good Hygienic Practices

56. **IN** Food properly labeled; original container.
57. **IN** Prevention of Food Contamination

58. **IN** Food properly labeled; original container.
59. **IN** In-use utensils: properly stored.
60. **IN** Utensils, equipment and linens: properly stored, dried and handled.
61. **IN** Single-use/single-service articles: properly stored and used.
62. **IN** Gloves used properly.

#### Preventing Contamination by Hands

63. **IN** In-use utensils: properly stored.
64. **IN** Utensils, equipment and linens: properly stored, dried and handled.
65. **IN** Single-use/single-service articles: properly stored and used.
66. **IN** Gloves used properly.

#### Food Employee Certification

<table>
<thead>
<tr>
<th>Certified Food Employee</th>
<th>Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>56 Certified Food Employee employed; acts as PIC; accessible.</td>
<td>57 Certified Food Manager certificate: valid and properly displayed.</td>
</tr>
</tbody>
</table>

**Person in Charge:** JULIE DINGUS  
**Date:** 2/16/2022  
**Inspector:** LISA SUSANN  
**Date:** 2/16/2022
**Retail Food Facility Inspection Report**

**ERIE COUNTY DEPARTMENT OF HEALTH**
606 W. 2ND STREET
ERIE, PA 16507
Phone: (814) 451-6700

**WALNUT CREEK MIDDLE SCHOOL CAFETERIA**
3740 WEST 26TH STREET
ERIE, PA 16506
Telephone: (814) 835-5700

**License #** 3465  
**Municipality** SW MILLCREEK  
**Owner** MILLCREEK TOWNSHIP SCHOOL DISTRICT  
**Purpose of Inspection** REGULAR  
**Category** EAD  
**Facility Risk** MEDIUM

---

**TEMPERATURE AND SANITIZER OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
<th>Item Or Location</th>
<th>Temp Or PPM</th>
</tr>
</thead>
<tbody>
<tr>
<td>coolers</td>
<td>37°F-38°F</td>
<td>freezer</td>
<td>-6°F</td>
<td>high temperature dishwasher</td>
<td>180°F</td>
</tr>
<tr>
<td>hot holding</td>
<td>151°F-180°F</td>
<td>walk-in cooler</td>
<td>37°F</td>
<td>walk-in freezer</td>
<td>2°F</td>
</tr>
</tbody>
</table>

---

**PREDEFINED REMARKS**

No violations were observed at the time of this inspection.

Julie Dingus ServSafe 8-15-22

Discussed: cooling procedures, food allergies, IPM, food rotation and menu items

---

**INSPECTOR REMARKS**

Julie Dingus ServSafe 8-15-22

Discussed: cooling procedures, food allergies, IPM, food rotation and menu items

---

**Person in Charge:** JULIE DINGUS  | **Date:** 2/16/2022

**Inspector:** LISA SUSANN  | **Date:** 2/16/2022